

SANDWICHES

lunch & dinner from 10:30am weekdays, 11:30am on weekends

Smoked Salmon 11.95 locally cold-smoked salmon from Michel Cordon Bleu w/cucumbers, avocado, & sorrel, served on 5-grain w/mustard seed oil	Juicy Jidori 9.95 tender, organic chicken breast topped with Grand Cru Gruyère from Roth Käse, roasted red peppers, cilantro, scallions, & a chipotle mayo in a flour tortilla
Prosciutto Panini 11.95 La Quercia Prosciutto Americano w/house-marinated baby artichokes, roasted red bell peppers, & fresh mozzarella cheese on sourdough	Thal Chicken Satay 10.95 Thai marinated organic chicken thighs w/house-roasted peanut sauce, avocado, & Japanese pickles on 5-grain
Hot Pastrami 9.95 Russak's old-world pastrami on 5-grain w/whole grain mustard	Chicken Salad 9.95 free-range organic chicken w/arugula pesto, cranberries, & lettuce on 5-grain
Wasabi Shrimp Wrap 11.95 wild white shrimp, lettuce, wasabi mayo, grated daikon, scallions, & Japanese pickles in a flour tortilla	Roasted Turkey Breast 10.95 sliced turkey, roasted tomato aioli, apples, goat cheese, red onions, & lettuce on 5-grain bread
Miso Short Rib Wrap 13.95 pulled beef short ribs, shredded cabbage, red onion, & Japanese pickles w/Miso dressing in a tortilla	Egg Salad 7.95 farm fresh eggs, ground mustard, & thyme, topped with guanciale bacon from Salumeria Biellese on whole wheat
Cubano 10.95 slow-roasted Niman Ranch pork, Fra'Mani ham, Gruyère, whole grain mustard, spicy onion jam, & sliced Curious pickles on sourdough	Veggie Panini 9.95 Grand Cru Gruyère from Roth Käse, marinated baby artichokes, oven-roasted tomatoes, spinach, & olives pressed on sourdough w/a balsamic dressing
Italiano 9.95 soppressata, Salameetto & Rosa salamis w/lettuce, tomato, onion, roasted red peppers, & Gruyère from Roth Käse on sourdough	The Florentine 9.95 Goat cheese, marinated baby artichokes, roasted tomatoes, spinach, avocado, & Moroccan olives on 5-grain w/balsamic
Meatloaf "Burger" 9.95 our signature meatloaf w/lettuce & a caper mayo on a brioche roll	Grilled Cheese Royale 7.95 aged Gruyère Grand Cru from Roth Käse, layered w/fresh mozzarella & Québec 4-year sharp cheddar on whole wheat
Blue Paradise 10.95 flat iron steak w/baby greens & pickled scallions and a spread made from Hook's blue Paradise cheese on sourdough	The Raj 8.95 our housemade apple-currant chutney with Québec 4-year sharp cheddar, panini-grilled on 5-grain
Cheese Steak 11.95 flat iron steak with a touch of hot sauce, Gruyère, cheddar cheese, grilled onions, & roasted red peppers in a ciabatta roll	PB&J 5.95 w/our very own jam made from local berries & creamy peanut butter roasted here! on whole wheat
Barbecue Pork 12.95 Niman Ranch pork slow braised in barbecue sauce on a brioche roll served w/made-to-order cole slaw	SIDES small/8oz • large/16oz
Pulled Pork 12.95 Niman Ranch pork w/onion confit, deglazed in a strawberry gastrique and served w/lettuce on a brioche bun	Beluga Lentils & Corn sm 4.95 lg 8.95 Tossed with olive oil, feta cheese, & scallions, topped w/roasted peppers, avocado & smoked sea salt
Pastreuben 11.95 Russak's old-world pastrami, caramelized onions, Gruyere cheese w/housemade remoulade sauce on 5-grain	Curious Mac 'n' Cheese sm 4.95 lg 8.95 Roth Käse Gruyère Grand Cru, goat cheese from Sierra Nevada, Blue Paradise, & Québec 4-year sharp cheddar, topped w/homemade breadcrumb
	Spinach sm 3.95 lg 6.95 sautéed w/garlic & pine nuts
	Sunrise Quinoa sm 3.95 lg 6.95 organic quinoa, currants, celery, & scallions in a curry vinaigrette

SALADS

The Curious Salad sm 5.95 lg 9.95 baby greens, Christmas lima beans, feta, olives, roasted peppers, house-marinated beets, & baby artichokes, w/Elliott's famous balsamic vinaigrette	Prosciutto Americano 11.95 baby greens, house-marinated baby artichokes, roasted red bell peppers, Moroccan olives, & fresh mozzarella cheese, w/balsamic vinaigrette
Blue Paradise 10.95 flat iron steak, baby greens, avocado, red onion, scallions, & blue cheese w/Dijon dill dressing	Smoked Salmon 11.95 locally cold-smoked salmon, baby greens, avocado, cucumbers, red onions, & sorrel w/Dijon dill dressing
Wasabi Shrimp 11.95 wild white shrimp, baby greens, grated daikon, scallions, & Japanese pickles w/a white miso dressing	Italiano 9.95 soppressata, Salameetto & Rosa salamis, baby greens, tomato, onion, roasted red pepper, & Gruyère from Roth Käse, w/balsamic vinaigrette
Thal Chicken Satay 10.95 Thai marinated free-range organic chicken thighs w/house-roasted peanut sauce, avocado, & scallions on a bed of baby greens	Chicken Salad 9.95 organic free-range chicken w/arugula pesto, cranberries, & a balsamic vinaigrette on a bed of greens
Egg Salad 7.95 ground mustard topped w/guanciale bacon from Salumeria Biellese, baby greens w/a Dijon dill dressing	Misto Garden Salad 9.95 baby greens, cucumbers, apple, red onion, tomatoes, & avocado w/a balsamic vinaigrette
Quiche slice 5.95 w/salad 10.95 Lorraine, veggie, turkey-broccoli or feta-spinach-mushroom	

* be sure to check our blackboards *
or online menu for today's specials

BREAKFAST from 7:30 to 10:30am, 11:30am on weekends

Housemade Granola 6.95 w/choice of organic yogurt, milk or ricotta from Angelo & Franco	Steel-Cut Oatmeal 6.95 choice of brown sugar, maple syrup or dried cranberries
Breakfast Sandwich 5.95 two farmer's market fresh free range eggs & Gruyère cheese	Breakfast Burrito 9.75 farmer's market fresh free range scrambled eggs, Gruyère cheese, barbecue pork, & pinto beans
Eggs 6.95 two farmer's market fresh free range eggs, roasted fingerling potatoes, toast, & housemade jam & butter	French Toast 8.95 Two thick slices of Brioche soaked in farmer's market fresh free range eggs, orange zest, & cream. Served w/McLure's organic maple syrup
BREAKFAST OMLETTES	
Ham 11.95 w/Fra'Mani Little Ham, mushrooms, onions, & Gruyère cheese	The Royale 9.95 w/Grand Cru Gruyère cheese, Québec 4-year vintage cheddar, & fresh mozzarella
The Veggie 9.95 w/oven-roasted tomatoes, artichoke hearts, spinach, Moroccan olives, & Gruyère cheese	The Cheese Steak 11.95 w/flat iron steak, onions, red peppers, cheddar, & Gruyère cheese
Smoked Salmon 11.95 w/locally cold-smoked salmon from Michel Cordon Bleu, scallions, & Sierra Nevada cream cheese	
BREAKFAST SIDES	
Bacon 2.00 North Country Smokehouse applewood-smoked bacon	Sausage 2.50 Fra'Mani Breakfast sausage
Ham 2.00 Fra'mani Little Ham	Roasted Potatoes 2.50 Weiser Farms Russian fingerlings
Toast 1.95 w/butter and housemade jam	